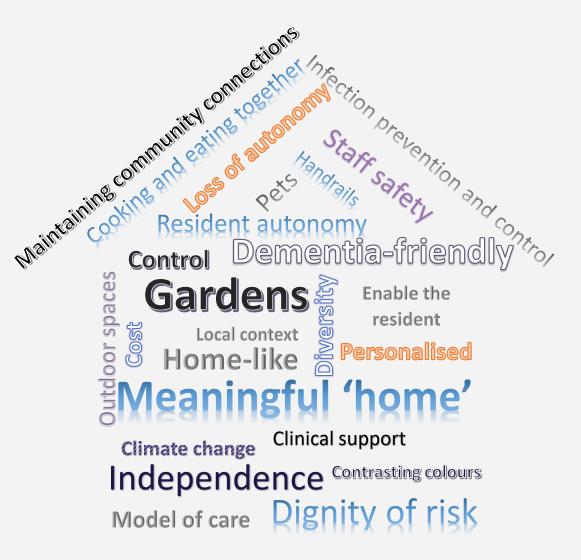


Australian Government Department of Health and Aged Care

Improving aged care homes through design





Improving aged care homes through design

Chair:

• Marianne Madden, a/g Assistant Secretary, Dementia, Diversity and Design Branch

Presenters:

- Naomi Wilkins, Director, Design and Dementia Support Section
- Nick Seemann and Liz Fuggle, Constructive Dialogue Architects and Dementia Training Australia, lead authors of the National Aged Care Design Principles and Guidelines
- Angela Raguz, General Manager, Residential Care and Dementia Centre, HammondCare

Overview

- Older people need aged care accommodation that is:
 - $_{\odot}$ well designed
 - \circ accessible
 - \circ dementia-friendly
- Recommendation 45 of the Royal Commission into Aged Care Quality and Safety
- National Aged Care Design Principles and Guidelines were introduced in July 2024



Consultation



Q



National Aged Care Design Principles and Guidelines



Principles and Guidelines

 A consortium team led by the University of Wollongong helped develop the Principles and Guidelines

- The Principles and Guidelines have been designed to support the development of:
 - safe and comfortable environments that promote resident independence, function and enjoyment
 - safe workplaces in which staff can provide high quality personal and clinical care



Australian Government Department of Health and Aged Care

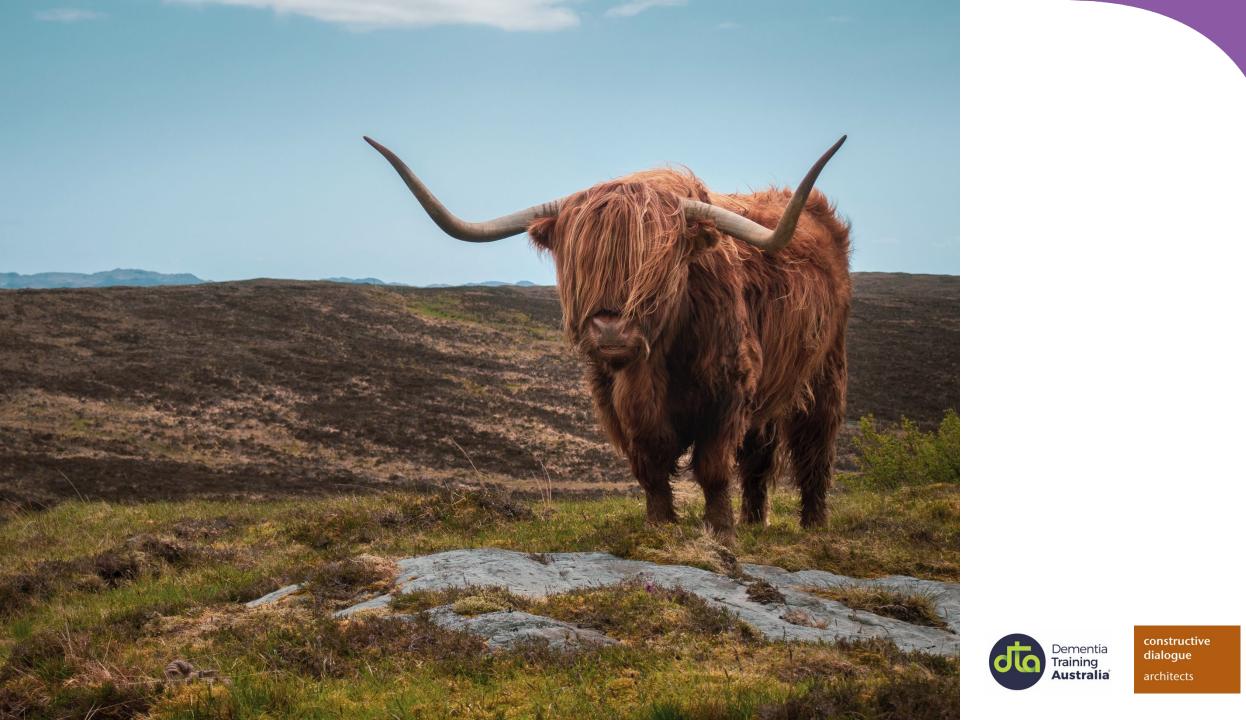
Introduction to the National Aged Care Principles and Guidelines

and how they can help improve the lives of residents

Nick Seemann and Liz Fuggle

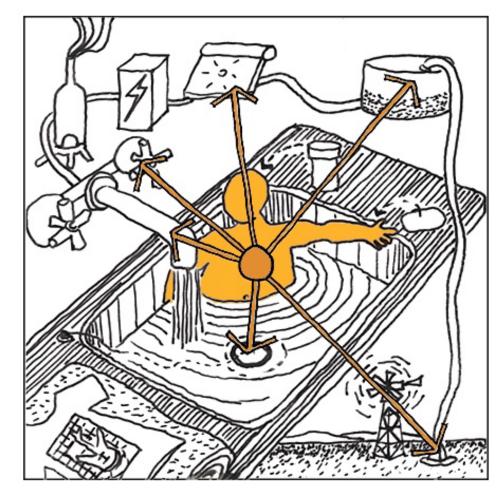
Dementia Training Australia Constructive Dialogue Architects





Housing for Health

Health hardware linked to health outcomes





Paul Pholeros Architect www.housingforhealth.com





Guideline 2.4 Domestic Kitchens

An open plan domestic kitchen is at the heart of each household

Scenario

The opportunity to be with others and enjoy the stimulation of a positive dining experience is important for everyone. This experience is enhanced by the sights and smells of a domestic kitchen, and this is particularly helpful for people relying on reduced sensory capacity.

Anne often eats in her room. As she is not independently mobile it is dif cult for her to be moved to the dining room and she doesn't want to trouble Eleesha who is already very busy. It feels to her that the food just arrives, and she finds it hard to taste and eat it. She often is surprised by what she is eating. She's beginning to have trouble swallowing which is frightening for her. She begins to dread mealtimes.

Beesha assists Anne to eat in her room. She is concerned that Anne is losing weight.

Rationale

Why is this important? Functional, domestic kitchens provide an anchor to environments often overwhelmed by clinical and operational apparatus. Kitchens can contribute to a domestic appearance, support activity meaningful to a resident,⁹⁶ maintain their connection with daily routines, and bolster independence.⁹⁷ Fully functioning domestic kitchens which engage residents are a stark contrast to institutional food preparation which reduce meals to a task.^{98,99} Kitchens provide a powerful landmark to orientation within a household.⁸⁰ Involvement of residents in sharing family-style meals.⁸¹ the preparation of meals, presence of food smells, and oversight of food preparation all contribute to nutritional outcomes.#2,#3 Central kitchens can also support the work of staf ⁸⁴ and create a positive work environment for them to deliver person-centred care.*5 The ability to make or assist in making of meals, stimulates appetite.86

What makes a dif erence? The key components of a successful kitchen are its presence, the adequacy of the fixtures to support cooking a meal, and the real and perceived access for residents and their families.^{87,88} Open layouts promote autonomy and food choice ⁸⁹ and lower benches support accessibility to residents.⁸⁹ Whereas, closed kitchens, locked refrigerators, and the absence of cooking appliances negatively af ect resident independence.⁸¹

Guideline

Provide a domestic-style kitchen that is accessible to people who live in a household and their visitors. The kitchen should be centrally located and adjacent to the dining area. The domestic kitchen might receive food from a commercial kitchen on or of site, or be the primary place of food preparation. Ideally, at least some preparation of meals occurs in this kitchen. The central location is key to safety as it supports visibility throughout the household and uses passive safety features.

There is a tension between safety concerns

resident autonomy.⁹² However, it has been

Provide a domestic, familiar kitchen in each

(2) Locate the kitchen next to a dining room,

appliances, and food items, at least

an oven, fridge, stove top, microwave,

toaster, and kettle that are familiar and

to the kitchen for bulk food, equipment, medication, IT, and fire extinguishers

Include passive safety features such as a

lockable knife drawer, induction stove top

Provide common appliances, such as

Frovide some open shelving or glass

(6) Position a concealed staf area next

(a) Design of kitchens (and all rooms)

must eliminate risks of entrapment

fronted cupboards to provide a view

3 Stock the kitchen with crockery,

as well as a staf kitchen

easy to use

 $\widehat{\mathbf{a}}$

of food or crockerv

household, open to communal areas

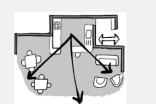
with a view of living areas and corridors 🕹

and allowing risk taking to support

successfully managed.

Checklist

demonstrated that these risks can be



Cultivate a Home



A domestic kitchen was installed next to the dining room. **Beesha** has been encouraged to bring **Anne** (in her comfort chair) into the dining room for lunch. Anne can see what's happening in the kitchen. Beesha is serving the food out onto plates and Anne is helping her getting ketchup from the fridge. It smells like fish and chips.

Anne wonders whether it's Friday today. They'd always have fish and chips at home on a Friday. Her lunch has mashed potato, but it's delicious. Anne sits with her and Eleesha at the table and chats about the red snapper and shrimp they used to have on the Amalfi coast.





The Principles and Guidelines at a Glance

Four Principles 31 Guidelines





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Bedrooms



Bathrooms



Support

Staffroom

Paths

Principle 3 Access the Outdoors









Destinations

Connections Verandahs

Furniture

Principle 4 Connect with Community





Principle 1 Enable the Person

To support people living in a place that maintains their health, wellbeing and sense of identity





Principle 1 Enable the Person

To support people living in a place that maintains their health, wellbeing and sense of identity









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Principle 2 Cultivate a Home

To create a familiar environment in which people have privacy, control and feel they belong





Principle 3 Access the Outdoors

To support people seeing, accessing and spending time outdoors in contact with nature





Principle 1 Enable the Person

Principle 2 Cultivate a Home

Principle 3 Access the Outdoors

Principle 4 Connect with Community

'Good design makes things **possible**, but it does not make things happen.' Professor Mary Marshall



The Principles and Guidelines at a Glance



Principle 4 Connect with Community



Improving Buildings and Training Staff









Department of Health and Aged Care

Australian Government

What does good design in aged care look like?

Angela Raguz HammondCare

agedcareengagement.health.gov.au

Just good design

What does it look like?









Innovative features

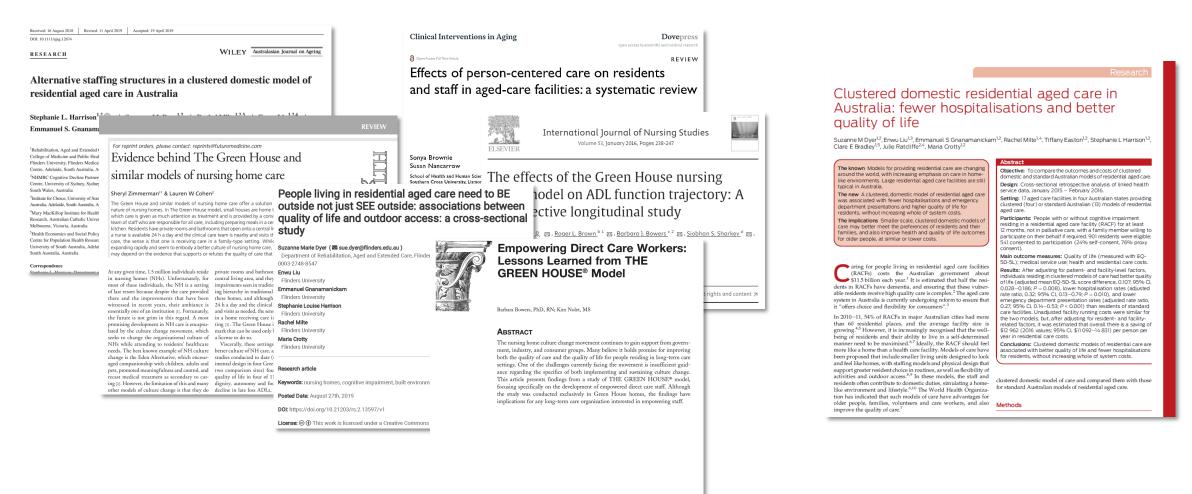
What does it look like?





Small house model

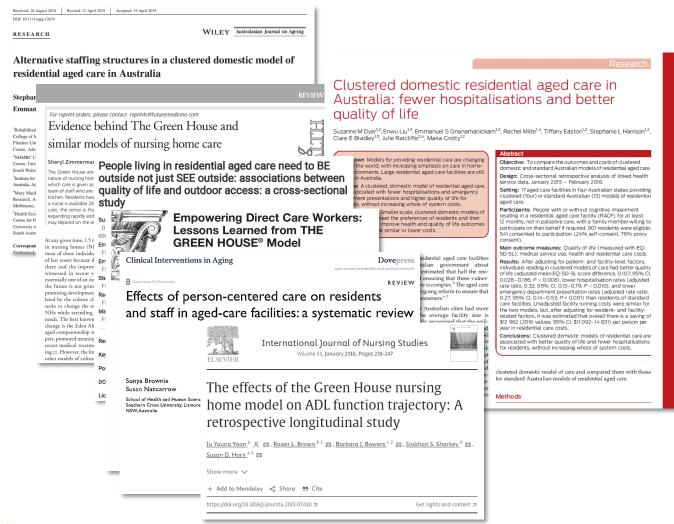
Why use it?





Small house model

Why use it?







Using the principles

How to make it work in aged care?

Before



After





Using the principles

How to make it work in aged care?

Before



After







You can refer to DSA free. 24/7. Everyday. Anywhere.









What do residential aged care providers need to do?

- The Principles and Guidelines are being introduced on a voluntary basis
- They include design features ranging from simple, low-cost changes through to more substantial features
- We will monitor their adoption to help inform long-term arrangements



What support is there?

- Factsheets and publications on the Principles and Guidelines
- An environmental assessment tool
- The Aged Care Capital Assistance Program (ACCAP)



Reimagining where we live design ideas competition

 The design ideas competition tested and promoted awareness of the draft Principles and Guidelines and showcased what can be achieved through their application





Urban metro second place -Connection, Community and Movement



Regional town first place – Manu Place



Urban metro first place – Scales of Care





- You can find the following resources at <u>www.health.gov.au</u> using the search term *improving accommodation in residential aged care*:
 - National Aged Care Design Principles and Guidelines
 - Executive Summary of the Principles and Guidelines
 - Factsheet for older people, their families and carers
 - Factsheet for providers and staff
 - Factsheet for architects and designers

Questions?

- Please use the Q&A function to submit your questions
- We will answer the pre-submitted questions





Webinar survey

Thank you for attending today's webinar.

Please provide your feedback by answering 3 short questions.





PaulaJones

Phone **1800 200 422** (My Aged Care's free call phone line)